**Chemical and Physical Changes**

Chemical Changes throughout Master Chef:

* Cooking steak



Solid to Solid

* Baking a cake ect.



Liquid to Solid

Physical Changes throughout Master Chef:

* Freezing ice cream



Liquid to Solid

* Melting chocolate



Solid to Liquid

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| --- | --- |
| Physical Changes | Chemical Changes |
| Reversible | Irreversible |
| Does not produce a new substance | Produces a new substance |
| Are the same even if the substance looks different | Change in light, heat, colour change, gas production, odour or sound. |
| Melting | Rusting of an object such as a pan |
| Freezing | Fireworks exploding |
| Vaporization | Cooking an egg |
| Condensation | Mixing of ingredients that cause a chemical reaction |
| Sublimation |  |

Describe how you could demonstrate the difference between physical and chemical changes to primary school aged children.

You could demonstrate the difference between physical and chemical changes to primary school children through a number of hands on experiments. These experiments could consist of freezing and melting water and explaining that this particular change can be reversed making it a physical change. Another experiment could be cooking an egg or toast and showing the students that this change is irreversible and has formed a new substance. You could also use a quiz and then explain the answers to the students and why. Another way is to explain the differences of physical and chemical change along with a definition of each.